

CLAIM AMENDMENTS

This following listing of claims replaces all prior listings and versions of claims in this application.

Claims 1. to 11. (deleted)

12. (currently amended) Process for the preparation of a delivery system comprising a flavor or fragrance ingredient or composition distributed as droplets throughout a matrix of polymeric carriers, wherein said carriers comprise at least a carbohydrate material and from 1 to 7% of prehydrated agar agar, relative to the dried weight of the granular system, and the process comprising the following steps:

combining and blending a flavour or fragrance ingredient or composition with a matrix comprising an aqueous solution of at least a carbohydrate material, from 1 to 7% of prehydrated agar agar, and optionally an emulsifier, under temperature and stirring conditions useful to produce a uniform melt thereof;

extruding the uniform melt with a screw-extruder through a die;

chopping, cutting, grinding or pulverising the material obtained as it exits the die or after cooling the melt; and

optionally drying.

13. (original) Process according to claim 12, wherein the matrix consists of a hot carbohydrate melt of 4 to 12% moisture.

14. (original) Process according to claim 12, wherein step d) is followed by the mixing of the obtained particles with a free flow agent.

Claims 15. to 17. (cancelled)

18. (new) Process according to claim 12, wherein the carriers comprise from 1 to 3% of agar agar.

19. (new) Process according to claim 12, wherein the carriers comprise from 1 to 1.5% of agar agar.

20. (new) Process according to claim 12, wherein the flavor or fragrance ingredient or composition is hydrophobic.

21. (new) Process according to claim 12, wherein the carbohydrate material is selected from the group consisting of a maltodextrin or corn syrup, a chemically modified starch, a hydrogenated starch hydrolysate or a succinylated or hydrolysed starch.

22. (new) Process according to Claim 12, wherein the carriers consist of maltodextrin in the form of a narrow cut of polymer chains and from 1 to 7% of agar agar.

23. (new) Process according to claim 12, wherein the carriers consist of maltodextrin in the form of a narrow cut of polymer chains and from 1 to 3% of agar agar.

24. (new) Process according to claim 12, wherein the polymeric carriers further comprise a sugar, selected from the group consisting of sucrose, glucose, lactose, maltose, fructose, isomalt, sorbitol, mannitol, xylitol, lactitol, maltitol, and hydrogenated corn syrup.

25. (new) Process according to claim 12, wherein the carbohydrate material comprises maltodextrin that has a dextrose equivalent equal to or above 18.

26. (new) Process according to claim 12, wherein the flavor or fragrance ingredient or composition represents from 0.1 to 25% by weight relative to the dried granular system.

27. (new) Process according to claim 12, wherein the flavor or fragrance ingredient or composition represents from 5 to 16% by weight relative to the dried granular system.